

Asian DINNER | BUFFET

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.
Applicable for select Bells & Whistles events.

INCLUDES:

Premium Bar

SALADS & APPETIZERS:

Fried Wonton Cracker & Miso Dip

Garden Salad - House vinaigrette dressing or Asian ginger dressing

Egg Drop Soup

Shrimp Salad - Wakame, leeks, pineapples, yuzu dressing

Asian Chicken Salad - Mandarin oranges, water chestnuts, sesame seeds, Napa cabbage, soy dressing

Crab & Shrimp Salad - Sweet crabmeat, surimi & shrimp, mixed lettuce, mango, papaya, lime-cilantro dressing

Green Papaya Salad - Shredded raw vegetables, spinach, tomato, water chestnuts, basil, mint, papaya julienne, lime juice, palm sugar

ENTRÉE:

Sweet & sour pork

Vegetable spring rolls with sweet chili sauce

Stir-fried chicken, cashew nuts, dried chilies

Grilled salmon, teriyaki sauce

Braised broccoli, bay scallops, oyster sauce, sesame seeds

Stir-fried rice, shredded chicken & shrimp

Steamed rice

LIVE COOKING (OPTIONAL):

Mongolian stir-fry station

DESSERT:

Pastry Chef's Selection of Asian Desserts, including

Mango pudding

Yuzu cheesecake

Green tea Brûlée

Tempura bananas, soy-honey sauce

Blue Mountain coffee, selection of teas

GROUP SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 30 days prior to arrival.